MONTEREY NEWS

July 2009
VOLUME XXXIX · Number 7

The Town

Beautification Committee

Select Board Chair Scott Jenssen would like to see a Monterey Beautification Committee formed, with a view to planting flowers in strategic locations around town and looking into any other ideas that would add to Monterey's rural beauty. Anyone who is interested should call Town Hall and leave contact information with Inter-Departmental Secretary Melissa Noe.

Conservation Commission

The Conservation Commission met with Bruce Griffin of New England Environmental to review his findings and recommendations about the Levkoff property on Lake Garfield and the property owner's suggested restoration plan of the lakefront that was clearcut in error. The Commission requested a cost for the trees that were illegally cut, even if they couldn't be replanted. Griffin felt that the main issues are erosion control, stabilization of the slope, and restoring the forested nature as quickly as possible.

The Commission feels that there should be an Environmental Monitor on site for the remainder of the project, to be paid by the owner. Phase One will be the restoration plan. Phase Two will be all the construction activities. Phase Three will be all plant matter activities. Phase Four is the penalty assessment phase.

Detailed discussions have taken place about how many trees were removed, how many stumps remain and how many are expected to sprout, how many trees should be planted (and what kind), how materials

The two Cal Ripken AAA baseball teams, comprised of 8-12-year-old players from Monterey, Otis, Sandisfield, Great Barrington, and surrounding towns celebrate their winning seasons at Greene Park in Monterey. (Photo Lisa Landry)

should be conveyed, and removal of invasive species. While acknowledging the Levkoffs did not intend for the clearcutting to happen, the Commission felt that strong action and penalties are called for so that future owners and developers would realize that it is a serious matter with real consequences.

West Road Development

A delegation of residents from the West Road area (off Route 57) came in to discuss the proposed 40B development by Pearle and Steepleview Real Estate. At issue is a proposed development of sixteen individual homes, on one-third acre lots, with four classified as affordable housing. The affordable housing provision, 40B, is intended to assist towns in financing affordable housing and working with zoning regulations. Massachusetts is one of the few states that have affordable housing programs.

The West Road residents had questions about road maintenance and right of ways, impact on water tables and wells, and existing deeded rights for gravel removal and Lake Buel access. It appears that Mr. Tucker, the developer, owns the private roads, though the implications are unclear.

Police Matters

Police Chief Gareth Backhaus reminds residents to check the expiration date on their driver's licenses. Because the state no longer sends out reminder notices, several drivers have been stopped for operating under expired licenses, with resulting fines.

The Police Department responded recently to the following calls:

- False alarms, Main Road, library, and Harmon Road.
- Loose cows, Stevens Lake
- Disturbance at the auction of town land held on June 6; the person was escorted out.
- Abandoned 911 call.
- Assisted in locating a missing person.
- Court summons served.
- Runaway on Art School Road.
- Assisted county sheriff in attempting to serve a warrant; person was not home.
- Domestic call involving out of control child.
- Complaint received about a broken branch; the property owners was concerned it would fall on their house. The complaint was passed along to the Highway Department but they don't have the equipment to remove it. No one was sure whether it was on private property or in the town right of way.
- Sandra Chianfoni of Art School Road continues to call police dispatch every night complaining of a humming noise from the wires of National Grid and/or Verizon. The DEP has tested the lines and reports no problems. National Grid has shut the transformer off and placed a new rubber pad under it, to no avail. The Monterey Police have come out several times, with no results, and stress that this is not technically a police matter, but falls under the jurisdiction of the Department of Environmental Protection.

Mileage and Compensation

The Select Board reviewed the mileage reimbursement policy. Members of the Conservation Commission had asked about how to calculate starting and ending points. It was agreed that the policy is $0.40 a mile, and if one is coming from outside of Monterey clocking of the mileage should start at the Monterey town line. If anyone is leaving work to come to something in Monterey and then going back to work, the mileage can be calculated round trip from the place of work.

The Board discussed why the Conservation Commission members (and other similar boards) aren't compensated, especially in light of how many violations they have recently had to investigate. The Board asked Inter-Departmental Secretary Melissa Noe to investigate how many other towns have volunteer members and how many have paid Commissions.

Employee Review Process

Janet Cathcart and Michael Storch of the Employee Compensation Committee discussed with the Select Board how to improve the town employees review process. The Select Board only performs reviews with the Director of Operations,

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The Monterey Parks Department
Presents:
July Under the Sky
Monterey Movie Night
Greene Park (behind Town Hall)
following the Fire Department's
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★Bring your blankets or sand chairs and enjoy a family movie under the stars on a two-story state-of-the-art movie screen.
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★Rain Date: Saturday, August 22.
★For more info. contact the Monterey Parks Department bridgetkrans@yahoo.com

Police Chief, Inter-Departmental Secretary, and Town Accountant. Employees of the Police Department and Highway Department should be evaluated by their respective managers. The Select Board needs to decide what the end purpose is of the evaluations. Cathcart suggested that the standards set for the evaluations and its process need to be publicized so there isn't an outcry at the town meeting when performance raises are given. Standards for new hires and where they come in on a pay scale need to be established. It was agreed that cost of living increases should be the same for everyone and that the performance reviews should be to set or adjust goals and modify job descriptions according to the needs of the town and to define what's expected of the employee/position.

Maynard Forbes

The Monterey Highway Department recently resurfaced part of Tyringham Road using a "rubberized asphalt" process (ground up recycled tires mixed with asphalt) that adds to the road's life and costs less than half of putting on a layer of blacktop.

Lake Buel Boat Ramp

The Select Board was asked why there are two Portapotties at the boat ramp, and if one could be removed. This comes under the jurisdiction of the commonwealth.

The Board was also asked about a trash can (Lake Garfield has one). Police Chief Gareth Backhaus felt that a trash can would only encourage illegal dumping and illegal activities at the boat ramp, and that a sign quoting penalties for littering would be a better idea.

Regarding illegal activities at the boat ramp—the ramp is intended for boat launching only. Camping, picnicking, campfires, loitering, swimming, fishing, and parking of cars beyond a certain point are all prohibited. These rules are displayed on a small sign by the ramp. Chief Backhaus agreed that the sign should be made larger so that people would notice it.

He also said the Monterey Police patrol the Boat Ramp several times a day and enforce the rules.

The Select Board agreed that they would work on getting two signs put up at the boat ramp. A letter was written to the Public Access Board requesting signage.

Director of Operations Maynard Forbes mentioned that the catch basin that was installed at the boat ramp using the antipollution grant has never been cleaned out, which is supposed to be done annually by the Massachusetts Highway Department. Because the basin hasn't been cleaned out, the water is just discharging back into the lake. Forbes says the town does not have the proper equipment to do the job.

Town Clerk

Town Clerk Linda Thorpe met with the Select Board regarding the sale of fishing and hunting licenses. She said that the commonwealth only sends her a limited amount, fifty per year.

Because Inter-Departmental Secretary Melissa Noe often gets requests for fishing and hunting licenses and people are inconvenienced due to the Town Clerk's limited hours at Town Hall, the Board asked if it would be reasonable for the Inter-Departmental Secretary to be bonded and sell licenses as well. After some discussion Thorpe declined to share the duties at this time, but the Select Board asked Noe to contact the Department of Fish and Game to request more licenses be made available to the Town Clerk.

When asked if she would be increasing her hours at Town Hall, Thorpe said she would be staying with the current schedule (4–6 p.m. on Wednesdays and 9:30 a.m.–12:30 p.m. on Saturdays) for now. She asked Noe if there are certain days or hours during the day when it would be helpful to have the Town Clerk available in the office while Noe is in her office. Noe agreed it would be helpful

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to have the Town Clerk here during the week, maybe from 11 to 1, but could not say which day was a better option.

Lake Garfield

The boat ramp at Lake Garfield was discussed at a Select Board meeting. Launching or removal of boats is not permitted between 10 a.m. and 6 p.m. during the summer when swimmers are at the beach.

The phone at the beach was reported as not working; it will be fixed.

Highway Matters

Another complaint was filed by Hillel Maximon on Beartown Road about incomplete storm cleanup. Maynard Forbes said he has one day's work left on Beartown Road, and if there are no other emergencies, it will be completed shortly.

An attorney representing residents in the Stevens' Lake development wrote claiming that storm water drainage repair work on Route 23 diverted storm water onto his clients' land, with a potential for damage to their land, homes, water supply, and utilities. Director of Operations Maynard Forbes noted that the culvert/pipe in question was installed twenty years ago. He has met with Town Counsel. The residents' attorney has requested a meeting with the Select Board, DPW Superintendent, the town's engineer, and representatives of the Stevens Lake residents. The Board recommended that Town Counsel respond to the complainant's letter.

Zoning Board of Appeals

Scott Wodecki met with the Zoning Board of Appeals requesting a permit for an expansion to store vehicles and supplies and operate a light workshop at 175 Pixley Road. Also present were abutters Chuck Pierce, John Farrell, and Osbourne Dugan.

The ZBA approved the proposed expansion with the stipulation that a deed restriction be registered in the Southern Berkshire Registry of Deeds limiting the garage to the approved use only. Any change in activity will require a new special permit.

Melissa Noe agreed to be the secretary to the Zoning Board of Appeals, if the meetings are held during her normal Town Hall hours. The Select Board said she could take comp time rather than salary if the meetings run beyond her normal work hours.

Board of Health

John Makuc was appointed Chair of the Board of Health.

Peter Kolodziej reported that he had informed the Hebert's Cove Homeowners' Association about the need for regular inspections of their shared septic system.

Wendy Jensen and Stephen Moore applied for a permit for a basket-making workshop at 12 New Marlboro Road. They will need to submit a septic repair permit, and no varnishes or stains can be put down the drain.

The Department of Environmental Protection is almost ready to approve the shared septic system at Kutsher's Sports Academy and has said the camp can use the current water supply through the end of the year.

Lake Buel District Meeting

The twenty-third annual meeting of the Lake Buel District was held on May 23 at the Monterey Meetinghouse. The District unanimously voted to retain Pat Mielke as District Clerk and District Treasurer for one year, and retained Paula Hatch, incumbent, on the Prudential Committee for one year. Paula Hatch was unanimously voted to remain as District Moderator.

The budget of $54,475.89 was passed, including a fireworks allocation of $7000. As always, the Lake Buel Fireworks will be held Labor Day weekend, weather permitting.

The Watershed Committee was allocated $5,000 for ongoing outlet maintenance, and $5,000 will be added as a line item to future budgets to maintain the outlet and regulate the lake level. Dan Moriarty outlined the plans of the Watershed Committee and urged any interested or affected Lake Buel homeowners to make a contribution. (To be added to the email list, or to attend Watershed Committee meetings, contact Sue Protheroe at protheroesue@gmail.com.) Maintenance of the Lake Buel outlet is ongoing. A large amount of debris was removed this year, including two tires, a portion of a dock, and lots of cans.

Lake Buel residents are reminded to contact a member of the Prudential Committee if they are concerned about the water level in the lake, and not to take matters into their own hands. Planned activity by the Prudential Committee has been sabotaged in the past by individuals who try to regulate the water level on their own.

Bernard Drew, local author, was on hand with his new book about the history of Lake Buel as a resort, called *Gibson's Grove and Turner's Landing* (see p. 15).

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This and That

The Select Board reviewed a set of plans from the group proposing to put a new basketball court behind the town hall to be dedicated in James Bogdanoff's memory. They had questions about the proposed location and the notes to keep the existing basketball court in addition to the new one and asked a representative of the group to come in to discuss it further.

Laurie Shaw was appointed to the Wilson McLaughlin House Committee.

The Monterey Broadband Committee has been disbanded. It is no longer needed since Monica Webb and Michael Storch represent Monterey on the Southern Berkshire Technology Committee.

Town Office Closed July 20–24

The Monterey Town Hall will be closed on Friday, July 3, and the Inter-Departmental Secretary's office will be closed the week of July 20–24. During the secretary's absence, contact information will be posted on the town website homepage, www.montereyma.gov, as well as on the Town Hall doors.

— Sue Protheroe

32nd Annual Firemen's Steak Roast

It's time again for our annual Steak Roast. This year marks the thirty-second year that the Monterey Fire Company Ltd. has been grilling up steaks. The Steak Roast will take place on Saturday, July 25, and food will be served from 5 to 7 pm. Tickets are $25.00 each, which is the same price as last year. When buying a ticket you will have a choice of a steak ticket or a swordfish ticket. Along with the cost of tickets, the menu will also remain the same. We will be grilling certified Angus steaks and fresh swordfish, and either choice will come with all the fixin's. Also available will be soda, beer, wine, hot dogs, and hamburgers. Along with all of this wonderful food, we will all have the pleasure of listening to the music of Arnie Hayes and his band. This family fun event only happens once a year, which reminds me that there will also be a Jester in attendance, so be ready to laugh. If there are any questions, please call the Firehouse at 413-528-3136.

— Dan Hamill, Certified Firefighter 1-2

Let's Be Friends

Thanks to the legal expertise and many donated hours of time spent by Steven J. Schwartz, Esquire, we have taken the first step to meet the legal requirements needed to establish Friends of the Monterey Library. We have filed Chapter 180 Articles of Organization.

We are also grateful for the quick response by the community in joining Friends. We thank the following founding members: Ray and Candide Coddington, Lisa Smyle, Carol Husten, John Makuc, Cynthia Makuc, Jamie Moskowitz, Dean and Frances Amidon, Jim and Elaine Mazza, Jane Perin, Barbara Wolfe-Dortester, Mal and Paula Goodman, Lonnie Solomon, Erica Stern, Ann Lyons, Susan Sellew, Eric Hartshorn, Steve Snyder, Don Clawson, Adam Goodman, Neil Ellenoff, Myrna Rosen, Colleen Johnson, and Mari Enoch.

Our membership drive is ongoing. Membership forms are available at the library, Town Hall, and the General Store. Completed forms and any donations can be brought to the library or mailed to Monterey Library, PO Box 172, Monterey, MA 01245.

You cannot miss the large jar on the library desk. Thanks to the Library Trustees, who abolished fines on overdue material. They suggest a donation to Friends in lieu of the fines. These donations will directly benefit the library.

We can't wait to view the gardens of Monterey on Saturday, July 25. Many thanks to Myrna Rosen and her committee for organizing the garden tour (see p. 7).

— Lonnie Solomon

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33 Years & Counting: Gould Farm's Roadside Store

Edie Ross

State Senator Ben Downing, Gould Farm board member Monica Webb, State Rep. Smitty Pignatelli, and Gould Farm Director of Development Sally Evans at Roadside Store reopening on May 31.

Since 1976 Gould Farm's Roadside Store and Café (or "the Roadside" as virtually everyone in town calls it) has been a welcome fixture for local residents, second-home owners, and visitors to the Berkshires. It serves as a diner for the public, but its primary purpose is to serve as one of the Farm's two outward facing therapeutic work programs (the other being the Harvest Barn) for guests who are seeking increased interaction with the public and experience working in real-life settings. Gould Farm is the nation's first residential therapeutic community of its kind, founded in 1913 by visionaries William and Agnes Gould. Licensed by the state of Massachusetts, its mission is to help adults with sub-acute mental illness, primarily those learning to live with a bipolar disorder or schizophrenia.

How the story began

In the mid-1970s then executive director Kent Smith was looking for another means of advancing the confidence and capacity of Gould Farm's guests (as they are referred to at the Farm) to empower them toward holding regular paying jobs. The Roadside Store was one solution. In 1976 Smith persuaded the Eno family, owners of the nearby grocery store and gas station, to let the Farm lease their store. Purchased a year later, the Roadside has since become a hallmark of the community and one of Gould Farm's most popular work programs. *Bon Appetit* and *Esquire* magazines have both recognized the Roadside as one of the best places in the United States to eat breakfast.

The Roadside work program is one of eight Gould Farm programs. The goals of the work programs are to promote hope, autonomy, and empowerment for the guests who come for care. The strengths-based model integrates clinical supports with the daily structure of work and community life. Guests, staff, and volunteers work side-by-side to develop treatment plans, set goals, and discover ways to realize them successfully.

The work programs offered include growing and producing the vegetables that are consumed at the Farm and served at The Roadside Cafe, tending to the Farm's livestock, producing cheese, preparing baked goods for the community at the Farm and for sale to the public every weekend through the summer months at the Farm's Harvest Barn bakery (Saturdays and Sundays from 9 a.m. to 3 p.m.), and working at the Roadside.

Renovations and Reopenings

The Roadside temporarily closed its doors this past winter while its interior was renovated**.** After a slow opening, Gould Farm celebrated an official grand reopening event on Sunday, May 31. The day included face painting, pony rides, and farm animal petting.

In its new incarnation, The Roadside Store and Café offers up a menu of simple yet delicious breakfast and lunch items. Many of the offerings are familiar—pancakes, omelets, and eggs to order. What's new will be in the way of lunchtime sandwiches. Every effort is made to ensure that the menu items of Roadside

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use the freshest local ingredients available. Many of the ingredients, such as the meats, cheeses, and all of the baked goods, are produced at Gould Farm.

CJ Walton, General Manager of the Roadside and the Harvest Barn, is Culinary Institute of America trained. He says, "This closeness to the land allows for an even more meaningful experience, as it ties together all of the work done here in our community. Working at either the Roadside or the Harvest Barn bakery allows guests to begin to interact with the greater public in ways that strengthen the skills they will need in their endeavors when they leave the Farm." Whereas the skills needed by bakers such as use of measurements and math, creative problem-solving, and attention to detail are stressed at the Harvest Barn, other important job skills are promoted through the table service at Roadside, such as learning to work under pressure, interacting with customers, multitasking, and handling money using a point of sale system.

The Roadside Store and Café hours of operation are Wednesdays through Sundays, 7:30 a.m. to 2:00 p.m.

— Sally Evans

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Sunday, 8:00 am–2:00 pm

Gould Farm: Call for Artists

On October 3, 2009, Gould Farm will host its annual celebration featuring a silent auction. The theme of the silent auction is Monterey Metamorphosis—from fire, wind, and earth come glass, pottery, jewelry, sculpture, and fiber arts. The event committee planners are seeking Berkshire artists and artisans to contribute works representing these natural materials to be part of the evening's silent auction. Over two hundred people are expected to attend.

Funds raised from ticket sales and the silent auction will support the mission of the Farm. All participating artists and artisans will have a supporting description of their work and a brief biography next to their auction item and will receive a tax-deduction statement for their in-kind contribution to Gould Farm. Selection of suitable art works will be the sole responsibility of the silent auction committee.

This year's event, to be held at the Monterey Fire Station, honors Georgianna "Gige" O'Connell for her many years of dedicated service to the Gould Farm community. A barbeque dinner, raw bar, and contra dancing will round out the evening's festivities.

Artists wishing to contribute to the auction are asked to contact Sandy Collins, 413-528-1804, ext. 24. The deadline for submission is Friday, August 14, 2009.

Gould Farm provides a unique environment where adults with mental illness learn to rebuild their lives through participation in a therapeutic work program, one-on-one counseling, and community living on the Farm.

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July 25th Garden tour to Benefit Friends of Library

Whether one gardens or not, it is impossible to pass a lovely garden without noticing it. And this July 25th, we will have an opportunity to visit several Monterey gardens AND to benefit the newly formed Friends of Monterey Library in their mission to grow bigger and better!

So leave a space on your calendar from 1 to 3 p.m. on Saturday, July 25, (following the book sale and before the steak roast), and take the time to see the splendor and feel the wonder of these lovely local gardens.

There will be an incredible sale of donated plants as well as cold drinks for all, as the odds—after this rainy, rainy June—point to a nice sunny day. (Rain date is July 26, no ... no!)

Tickets at $10 will be available at the library and on the General Store porch on weekends beginning July 11, or by calling Myrna Rosen, 528-9090. And here are a few more reasons not to miss this event:

"Fortunate are those to whom gardening is a joy." —Anonymous

"To be overcome by the fragrance of flowers is a delectable form of defeat!"
—Beverly Nichols

"Nothing is more the child of art than a garden."—Sir Walter Scott

"A woman should never plant a garden larger than her husband can take care of." —Unknown

"When heaven falls to earth, it becomes a garden." —Stouffer

"I've never seen a garden I didn't like, or a library that didn't need money."
— Myrna Rosen

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9th Annual "Who the Heck are the Friends of Lake Garfield and Why Should I Give a Hoot?" Quiz.

1. The Friends of Lake Garfield (FLG) is/are:

A. A secret society, so secret that if I told you any more about it, I'd be wearing cement boots at the bottom of the big lake (and I shouldn't have even told you this much).

B. A group of Democrats who … on second thought, let's go back to the secret society.

C. A group of Republicans who … never mind, I'd better not go there. Let's go back to the Democrats.

D. The prequel to "Still More of the Friends of Lake Garfield."

E. A tireless collection of community-minded folks, deeply dedicated to the preservation and protection of our glorious Lake Garfield, for all to enjoy. (And who never get involved in political discussions.) Visit our website for news and membership. Become a friend at www.lakegarfield.org or call 413-528-9090. (If a woman answers, hang up.)

E. All of above, except A, B, C, & D.

2. LakeFest is . . .

A. FLG & the town's gala summer celebration at the town beach on Saturday, August 15.

B. FREE fun for all of Monterey.

C. Fishing contest at the Hatchery.

D. Events, sand sculpting, taking photos, mural, and face painting.

E. Free motorboat rides.

F. Free rides on the new, giant roller-coaster.

G. Free kayak rides.

H. A luscious, scrumptious potluck dinner. Here's the deal: between 5:00 and 5:30 p.m., bring your special creations. Think generously, enough to serve ten people. Those who bring food will be issued "Potluck tickets." If your last name begins with A thru H, please bring a dessert; I thru P, a main course; and Q thru Z salad, pasta or side dish. LakeFest will supply FREE hot dogs, hamburgers, and soft drinks. In an effort to be green, we ask you to bring your own reusable plates, utensils, cups, and silverware. If need be, we'll provide these for $1 per setting. AND PLEASE PLAN TO TAKE HOME YOUR GARBAGE!

I. Two additional portapotties on the beach.

J. David Grover & the Big Bear Band.

K. Roger the Jester.

L. Fireworks!

M. All of the above, except F & L. The giant rollercoaster was voted down by the Zoning Board as it did not pass Title 5—and there's no money in the FLG budget for fireworks. If you'd like to see fireworks at LakeFest, simply write a check to FLG for $6,000. Or, fireworks at Lakefest will happen if individuals pledge and send checks totaling at least $6,000. See the FLG folks (and the 2009 LakeFest poster) at the General Store porch Sunday mornings beginning July 5 to make your pledge. If the goal is not reached, your checks will be returned

3. The accomplishments of Friends of Lake Garfield include:

A. The purchase and deployment of *Euhrychiopsis lecontei*, milfoil weevils whose main mission in life is to seek and destroy milfoil, a weed that had previously threatened to singlehandedly take over Lake Garfield. Result: milfoil, foiled again! Ha!

B. Same scenario, this time with gallarucella beetles, prolific purple loosestrife eaters. This invasive weed grows on shorelines in such devastating density as to even prevent even a sweet little turtle from getting on shore to lay her eggs. Mission accomplished.

C. Managing drawdown—the most efficient, chemical-free way to prevent excess weeds from owning our lake. FLG has achieved a longtime goal, partnered with our town and the Conservation Commission. We've met the requirements of the Commonwealth of Massachusetts, allowing the town to manage drawdown according to the best principles of lake science for the health of Lake Garfield. Bottom line: more bad news for weeds.

D. Getting low phosphorus detergents and soaps, and bright orange bathing caps for swimmer safety, available for purchase right here in Monterey at our General Store.

E. The writing of stupid quizzes.

F. All of the above

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4. What can you do to reduce weeds in Lake Garfield?

A. Add lots of lake weeds to your summertime salads.

B. Shout demoralizing things at weeds—things like "Your mother wears combat boots!" and "Your sister has a moustache."

C. Drain the lake! (Well, maybe not.)

D. None of the above, or the below.

E. Advertise in the *Monterey News*: "Limited Time. Free weeds!" (Some people will grab anything that's free.)

5. What can you do to increase weeds in Lake Garfield?

A. Use high-phosphate dishwasher powder and laundry detergent, which eventually reach the lake, creating what weeds consider a tasty health food shake.

B. Over fertilize lawns so rain can wash that rich plant nutrition into the lake for weeds to feast on.

C. Never, ever clean out your septic systems, not even every two or three years as recommended, so that septics can seep into the lake, providing a gooky, yucky, sludgy smorgasbord that weeds adore.

D. Discontinue periodic winter drawdowns of the lake so weeds can flourish.

E. Remove all long-established shoreline plant cover, provided by nature and best left undisturbed as a natural organic lake buffer, and then replace it with plastic flowers.

F. All of the above.

Answers: 1. E; 2. M; 3. F; 4. D; 5. F

You can blame Hy Rosen for this quiz.

Zebra Mussel Watch at Lake Garfield

Under a grant from the Commonwealth, ten lakes, including Lake Garfield, are now being monitored for the presence of zebra mussels with assist from LAPA-WEST.

Our lake is susceptible to infestation because of it's alkalinity (pH greater than 7) due to the limestone in our lake bedrock. The monitoring plates are located in three places in Lake Garfield, guarded by buoys.

#1: Buoy A, near the easterly speed control buoy at the channel, where boats launched from the beach must pass into the large bowl of the lake.

#2: Buoy B, off the south shore of the lake west of Bull's Head Rock.

#3: Buoy C, off the south shore of the lake to the east of the former Kinne's Grove.

The monitoring plates are located by GPS and will be taken up yearly in the fall and reset in the spring. Each buoy is marked by a float labeled Zebra Mussel Project. These simple buoys guard sensitive plates tethered beneath them near the lake bottom that can warn us of infestation and make us eligible for assistance, if needed. If you see them, please do not disturb them; they're working for us.

Want to hear more? Come to the FLG meeting on July 4 at the Firehouse.

— P. Edelstein, Ecology Chair, FLG

ॐ

American toad (photo Stephen Rose)

From the Tax Collector

The fiscal year 2010 Real Estate and Personal Property first quarter tax bills will be mailed on July 1 and are due **August 3,** 2009. If you do not receive your bill, please contact the tax collector's office (413-528-1443, x117). These bills are preliminary and list the first two quarters based on last year's tax rate. You will receive another bill for the second quarter in October (due November 2). However, if you wish, you may pay both the first and second quarters now.

Questions regarding personal property, assessments or exemptions should be directed to the Board of Assessors at 413-528-1443, x115.

The tax collector's office will be closed on July 4 and July 18.

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Monterey Library Summer Events

For the Children

All of the following children's programs are on Saturdays at 10:30 a.m. at the Monterey Library.

July 11: Gregory McAdams (mcadamsmagic.com), aka Professor Read-a-lot, will perform a magic show.

July 18: Denise Andrus will read a story and have a craft the children can make.

July 25: Tom Sieling, a musician, will perform a participatory family program, "Howl at the Moon with a Wild Thing Tune."

August 1: Carol Weis, children's book author, will read from her work and perform a show, "Cows in Space."

August 8: Meredyth Babcock, aka Dr. Marmalade, from Becket, will perform with her many puppets.

August 15: John Porcino, storyteller and musician, will entertain children of all ages with his many stories and instruments.

Other Events

Monday, July 13: Poetry sharing, suitable for the whole family, 7 p.m.

Saturday, July 25: Annual book sale, 9 a.m.–1p.m. Choose from thousands of books.

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Monterey Library Notes

Children of all ages are encouraged to participate in our summer reading program, Starship Adventures, at your library. Kids can keep track of what they read, and Kenn at the Monterey General Store has again generously offered ice cream cones to the children who read the required amount. This program is sponsored by the Monterey Library, the Massachusetts Regional Library Systems, the Massachusetts Board of Library Commissioners, and the Monterey General Store. Come in starting July 1 and sign up!

We are again offering programming for children on Saturday mornings at 10:30, starting July 11 and running through August 15. Check the schedule in the left column. Thanks to the Library Trustees and the Monterey Cultural Council, a local agency supported by the Massachusetts Cultural Council, for supporting these programs.

On Monday, July 13, at 7 p.m., we will be hosting a poetry sharing event suitable for the whole family. If you have a poem or poems you wrote, for yourself, for publication, or even for school and would like to share it, please come!

Please remember our annual book sale on Saturday, July 25. The Friends of the Monterey Library will be there to help us out and to help prepare the garden tour (see separate news items by the Friends and by Myrna Rosen). Please note that as of July 11 the library won't accept any donations for the book sale—we need some time to sort and prepare. If you can't get them your donations in by that date, please wait until after this year's sale to bring them to the library.

Usually holds on CWMARS material are easy and fast, especially now that we have two deliveries every week. Occasionally a hold remains unfilled for quite some time. If the book is new and popular that may be because the demand exceeds the supply, but if the item isn't newly released the hold could have been dropped by the system. If you have questions about any holds, or would like to check the status of something, don't hesitate to ask. We can redo the hold and get that item for you. If you notice that the hold hasn't come in two weeks let us know.

— Mark Makuc, Library Director

Iraqi War Veteran at Meetinghouse July 6

On Monday, July 6, from 5 to 7 p.m. in the Monterey Church sanctuary, a group of local residents will be receiving Josh Stieber, an Iraqi war veteran who is trekking across the United States. Josh, a 24-year-old man of deep faith, became a conscientious objector during his second tour of duty in Iraq. He will explain his experience and his turning away from war and its destructive power, and tell us about his new journey to find Americans who are successfully living their faith. Please join us.

— Pat Salomon

Family Concert July 5

A family concert by famed musicians Liz Queler, Seth Farber, and Joey Farber will be presented free by the Monterey Cultural Council (with post-show refreshments) July 5 at 7 p.m. upstairs at the Monterey Meetinghouse.

Liz Queler's voice stands alone, right in the place where folk, country, and pop music intersect. Her album *No Small Wonder* is a favorite in singer/songwriter circles. According to the *Washington Post*, "Liz Queler is suffused with the warmth of her now yearning soprano. She's a fine songwriter to boot, partial to romantic imagery and flowing melodies."

Seth Farber, pianist/conductor for the Broadway musical *Hairspray* and music director for blues legend Odetta, has played on and produced the last three Odetta CDs, two of which were nominated for Grammy Awards. Always a composer in his own right, Farber has scored a number of animated films for high definition TV. His songs have been heard on numerous TV networks, including HBO, MTV, The Disney Channel, The Travel Channel, VH1, Animal Planet, Comedy Central, and CMTV. However it was with the critically acclaimed 1996 release of *Late One Night*, Seth's solo piano CD, that it finally became apparent just how special his talents are. *Late One Night* nods in the direction of Dr. John, Professor Longhair, and jazz legend Gene Harris, blending New Orleans blues, jazz, and ragtime into a soulful piano gumbo.

Joey comes from a long line of conductors, composers, players, and singers. That Joey Farber is following in his talented family's footsteps, cowriting and singing, is hardly a surprise. Except that Joey is ten years old and a musical phenom.

The website for Liz Queler, her husband Seth Farber, and their kid, Joey, is www.redwallrecords.com; all three of them will be playing at the concert!

The Cultural Council contact is Joel Schick, joel@familygorilla.com, 413-528-3128.

Karin Sprague on "Art of Remembering" at Bidwell House Museum

On Saturday, July 18, Karin Sprague of Karin Sprague Stone Carvers LLC in North Scituate, Rhode Island, will give a demonstration of letter cutting and a talk on the origins of her interest, her techniques, and the process that goes into designing her markers in a program called "The Art of Remembering." The program, jointly sponsored by the Monterey Historical Society and the Bidwell House Museum, will begin at 10 a.m. at the museum. A short DVD documentary and a carving demonstration will precede a visit to a nearby cemetery.

Karin Sprague is a noted stonecutter specializing in custom burial markers that reflect the unique interests and lives of individual customers. Designed and executed in concert with her clients, each piece created at the shop is original, designed by Karin herself, and all of the lettering and sculpture is hand-drawn and hand-carved.

In recent years, the ancient craft of hand carving stone has become virtually unheard of; in fact, Ms. Sprague's business is one of but ten hand cutters still working in the country today. Her work is much admired and sought after. Part of her mission is to preserve this elegantly precise and meticulous craft, making it available to the contemporary individual by selling hand-carved work, teaching carving classes, and leading demonstrations at different locations.

The Bidwell House Museum is located at the end of Art School Road in Monterey. There is a suggested donation of $10 members, $15 nonmembers, which includes a picnic lunch. For more information, contact the Museum at 413-528-6888.

Our Lady of the Hills Opens for Summer

The Roman Catholic church in Monterey, Our Lady of the Hills, will be open for mass beginning Saturday, July 4. The masses will be held every Saturday evening through the end of August. The Eucharistic celebration begins at 7 p.m.

You are welcome to come and meet our new priest, Father Henry Kowalczyk, who arrived from Poland four years ago and had been serving in Chicopee until last fall, when he joined our parish. The chapel is at 70 Beartown Mountain Road.

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Early Farm and Garden Tool Exhibit at Bidwell House

The Bidwell House Museum has opened an Early Farm and Garden Tools exhibit, prepared by caretaker Chris Caccamo, which will be open during museum hours July 4 through Columbus Day. This exhibit is back by popular demand following last season's success.

The display is really about pieces of history: old plows, butter churns, scythes, sickles, and rakes (made in Tyringham). The flax we now grow in the heirloom garden had to be picked and dried and combed on a flax hatchel to separate fibers that were brought to the Saxony wheel for spinning.

Two-man saws operated in a pit dug down seven feet, with strong posts wide enough apart to hold one or two pieces of heavy pine timber. Sawyers, one on level ground above the pit and one in the pit worked the saw and cut one hundred feet per day. The man on top was called the "top dog" and the man in the pit was called the "under dog." The top dog had to be stronger and had to guide the saw so that it was sawing the board straight. The Bidwell House display has a remarkable plank that was sawn in this way. It demonstrates the most laborious and expensive form of timber and was used to make floorboards.

In South Tyringham, now called Monterey, when you called on your neighbor you were greeted with cold cider from the barrel in the cellar. Most farm families had a cider press, which you can see in the exhibit. Visit the two-hundred-year-old apple tree on the museum grounds and sit on a bench under its leaves.

Most farm families also prepared potash for ready cash since in 1750 most production of textiles, glass, glazes for redware, leather tanning, and gunpowder used potash as a main ingredient. The Bidwell House has a wonderful old potash kettle. Later generations used the kettles for meat processing.

Four unique seed planters can be seen, as well as heritage seeds, including Six Nations calico corn, Waldo Boro turnip, Good King Henry, and Cherokee kinnikinick, Berkshire cranberry kidney beans, and Tennis Ball lettuce. The sweple and flail show how the corn was removed from the cob. And the farmer had his own custom-made snathe to fit his height. The snathe is the handle to the scythe.

You'll see a collection of buckets made by coopers and homemade maple tree taps that were used on the area of the Bidwell land called the sugar bush. The early generations knew the land had to be fed and replenished; manure hardened in the winter and was cut up with a manure knife before being spread in the spring.

If you enjoy visiting the past to confront the questions of what, how, and why, the new exhibit is for you

Picture This . . .

By popular demand, the Cultural Council is planning a second photo exhibition and contest on September 4 and 5, Labor Day weekend. All photographers (amateur and professional) are encouraged to participate. Photos must be taken in Monterey. Entrants will have at least one photo (chosen at the discretion of the jury) hung in the show.

A prospectus will be available soon, but you should be taking pictures getting ready for the big show. All the details will appear in the August *Monterey News*.

The prospectus (entry form and details) will be available in mid-July at the usual drop-off points in Monterey or from Joel Schick, joel@familygorilla.com, 413-528-3128.

Otis Library Fair July 11

The annual Otis Library and Museum country arts and crafts fair will be held Saturday, July 11 from 10 a.m.–3:30 p.m. on the Otis Church Green on Route 23 in Otis center. The fair features folk art, jewelry, crochet, leather goods, plants, puzzles, bags, and more from the Berkshire's most creative artisans.

The festivities also include raffles, a bake sale, library book sale, food, and more. For more information, contact Kathy at the Otis Library or email anitaw150@verizon.net.

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CET Recycling Information at Monterey Transfer Station

The Center for Ecological Technology (CET) will be on hand to welcome residents and answer questions at the town transfer station, Gould Road, on Saturday, August 1. Robert Tocchio, CET's AmeriCorps *VISTA volunteer, will be at the station from 10 a.m.–12 p.m. (The recycling center hours on Saturdays are 8 a.m.–1 p.m.) He will have information available about recycling, hazardous waste management, and waste reduction.

The Town of Monterey is one of the member towns of the Southern Berkshire Solid Waste Management District. The commissioners of the District recently asked CET to assist in educating residents about how to reduce waste and increase recycling.

Robert is looking forward to meeting Monterey residents and answering any questions they have.

Sandisfield Arts Center Presents Variety Show

On Saturday, July 25 at 8 p.m., award-winning humorist John Meeks will host an evening of different performing genres by talented Berkshire artists. The variety show will take place at the Sandisfield Arts Center on Hammertown Road off Route 57 in Sandisfield. Tickets are $12.

Song, poetry, story, prose, humor, movement, and the unexpected are to be expected. The evening is presented with the informality of an open-mike night and includes singer/songwriter, JoAnne Spies, slam poet, Dylan Lundgren, performance artist, Roz Peis, and storyteller, Darlene White. Vocalist, Francine Ciccarelli, and guitarist, Peter K, round out the performance, along with the warmth and humor of John Meeks.

Reservations may be made by calling 258-4100. More information and directions at www.sandisfieldartscenter.org.

July Offerings at Sandisfield Arts Center

July finds the Sandisfield Arts Center in full swing. The historic building, saved and renovated by a dedicated group of residents, is once again the site of many community events.

On Sunday, July 5, from 4 to 6 p.m., an opening reception will be held for an exhibit of Monterey artist Joe Baker's landscape paintings and pastels. A student of the natural world, Baker is also a musician, violin maker, and computer programmer. The exhibit runs through July 28.

On Saturdays, July 11 and 18, from 10:30 a.m. to noon, an American History and Culture Forum Series will focus on free speech, expression and thought, and the challenges to those freedoms in the American historical experience. Bill Cohn and Val Coleman, both Sandisfield residents, will undertake a historical, legal, and cultural assessment of our free speech provisions as outlined in the First Amendment to the U.S. Constitution. Audience participation is encouraged. Admission is $5.

Two popular Berkshire groups, Bottom of the Bucket and Common Thread, join forces on Saturday, July 11, at 8 p.m. for a joyous evening of folk and fiddle (and djembe, mandolin, guitar, banjo, bouzouki, penny whistle, and viola). Admission is $15.

Lauren Paul offers a six-week stretch class designed to tone and relax the whole body, mind and spirit. Paul is a licensed acupuncturist and certified shiatsu therapist with a background in dance. All experience levels are welcome. Classes meet Tuesdays, Thursdays, and Sundays from 8 to 9 a.m. from July 7 to August 16. For information about prices and to register, call 413-258-4296.

The Sandisfield Arts Center is located on Hammertown Road off Route 57 in Sandisfield. Reservations may be made by calling 258-4100. More information and directions can be found on our web site, www.sandisfieldartscenter.org.

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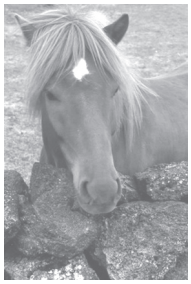

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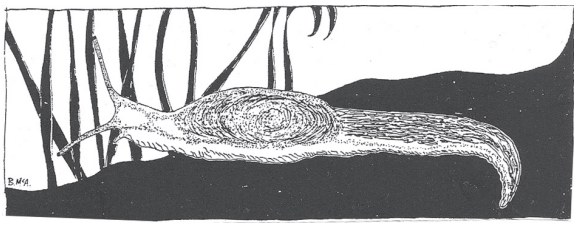
Chicken Meat

The first harvest in the garden, every spring, is always rocks for the driveway. After thrity-five years of picking rocks out of that patch, it's a miracle they keep heaving up each year, from some underground source. We pick them up and pitch them into buckets, a gratifying act in itself, a sort of garden-type basketball. Then we lug them down to the driveway, which is soft in the spring, and spread them in the ruts. I often wonder if the same power that pushes them up in the garden is sucking them back down in the driveway. I picture the Cycle of Rocks, a seventh-grade Earth Science wall chart.

This year, the next harvest has been slugs. It is not always like this, but this rainy year the slugs abound, and some young plants in the garden have barely held their own. Most years I just find a few slugs now and then and toss them (lovingly) over into the orchard where I imagine they find plenty to eat and don't feel like returning to the little carrots and lettuces. This would be a long journey for a slug, I feel. I urge them to stick with the grasses and daisies in the orchard and to wait there for the wild strawberries.

This year constant rain has brought slugs up in the garden the way the frost keeps bringing up stones. There are too many to toss. I take a little cup and fill it with slugs in no time and for some reason, I decided to see what the chickens would do with them.

It's not obvious that they would like to eat them. Chickens do not like to eat potato bugs, for instance, and slugs give off a variety of powerful slime trails. When you bother them, by grabbing them or sitting on them, they produce an orange type of slime that is so sticky you just about can't get it off. Ask any gardener about this. No soap will cut it, either. I met one woman who uses paint remover, no lie. For myself, I use sand. I go to the brook and rinse my hands with a lot of scrubbing of sand.



I was thinking the chickens would decide not to get this all over their beaks, but I was wrong. They are ravenous for slugs, and what an eye they have, too. Some of those slugs are very small and grey and don't move much. They do glisten, though, and this is what chickens go for: the glisten.

Since I started delivering meat meals to the chickens every day they have changed. No longer the peaceful (resigned?) vegetarians, they now mob the fence whenever I walk by, hoping for more slugs. If I give them lettuce or kale, they will scratch it around a little looking for invertebrates, but they do not peck up the greenery.

Now that I know meat is what these birds crave, I have cast my net a little wider and am combing the roadsides for anything I can bring home. This has completely altered my approach to motoring. For one thing, I drive slowly, so as not to whiz by some freshly killed chipmunk or turtle. I am also always on the lookout for a safe place to pull over in case I come upon a chicken meal. I keep one eye on the rearview mirror so I know if anyone is breathing down my neck, making it unsafe to stop and scoop up the next lucky find.

I also find myself regretting the many squirrels that make it across the road safely. "Shucks," I say to myself. "Too bad that squirrel didn't try it a little earlier when someone might have hit it so I could now pick it up."

This is not a new lens for me, this "Will The Chickens Like It?" frame. We use it all the time for the filing of kitchen scraps on the counter. Into the chicken bucket go carrot peelings and leftover grains of rice. Not so the onionskins or tea leaves. I've also discovered that the chickens (like our two housecats) love dried nettle leaves—but not lemon balm.

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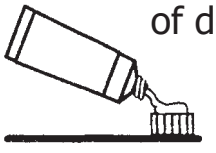

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Route 23 Monterey

I think they are after the protein, animal or vegetable. Nettle leaves are 10 percent protein, believe it or not.

Feeding the chickens is a big existential job. It's about how we fit into the world we live in, like on those Earth Science wall charts. I'm still buying organic chicken feed, grain trucked in from who knows where. If it seems gross to collect locally squashed chipmunks and slimy mollusks from the garden, I have to say, "Depends on what you mean by gross." Thinking about the wars fought for the petroleum to transport the grain, to plant, harvest, and process it, I imagine a wall chart on that story and wonder if any seventh grade is taking quizzes on that one.

You see where the mind will wander when one is bent over in the soggy garden, looking not so much for salads for the table as for meat to take to the carnivorous chickens. The wall chart would be simpler without egg consumption on this farm, but then what would we do with the carrot peels and the slugs? Use them for driveway maintenance? Not a good fit. There is a place for everything, and it is our responsibility and fun in life to look for it.

— Bonner J. McAllester

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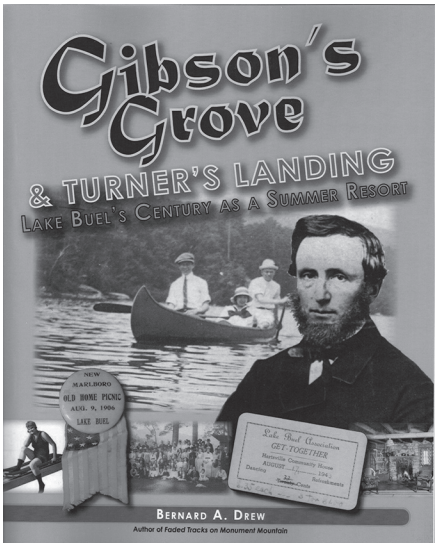
Gibson's Grove
& TURNER'S LANDING
Lake Buel's Century as a Summer Resort
Bernard A. Drew
Author of Faded Tracks on Monument Mountain

New Bernard Drew Book on Lake Buel

Berkshire historian Bernard Drew's new book, *Gibson's Grove & Turner's Landing*, is an entertaining and lively account of Lake Buel's history as a summer resort. (An excerpt on Littlecrest appeared in the March issue of the *News*.)

In 1875, George M. Gibson hammered together a wooden pavilion at the foot of the hill on his Hartsville farm so picnickers visiting the pine glade at the south end of Lake Buel would have shelter if it rained. He docked an excursion steamboat at Gibson's Grove the next year, in time for a gala celebration of the nation's centennial. He sold candy and cigars, and booked musicians and speakers. He leased cottages along the shore. The lake's popularity exploded.

A neighbor, George Turner, rented boats to fishing men and women and hosted families and school groups at his landing at the northwest end of the lake, which straddles the towns of New Marlborough and Monterey. Prep school scullers took off from his shore.

The entrepreneurs enjoyed a friendly rivalry that continued as their sons George F. Gibson and Charlie Turner assumed the thriving businesses. The lake community grew. More cottages went up. Beaches opened. Summer camps provided boys and girls with outdoor recreation. Lake Buel thrived as a resort.

Entries from a day book and ledger kept by the Gibsons from 1877 to 1910 afford an unusual glimpse into how the Berkshire farmers raised crops, peddled butter, and hosted guests from near and far.

Drew, known for his knowledge of and many works on local history, has collected anecdotes, interviewed participants, scoured newspaper accounts, pored over land records, gathered rare images and ridden a weed harvester to compile this lively story. The 168-page book, published by Attic Revivals Press in Great Barrington, has 240 photos, maps, and illustrations, plus index; the cover price is $23.95. It is available at The Bookloft in Great Barrington and other area stores and from the publisher.

References available

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Letter from Seattle

Rediscovering …

If you read the first paragraph of an article in college, then the beginning sentences of all consecutive paragraphs and the concluding one, there is a good chance you will be able to make one intelligent contribution in class. I often had to make this method work for myself, but I always felt cheated out of an in-depth understanding of the material. One of my fundamental issues is that the power-reading ability acquired to survive in college is not easily switched off.

I left for Seattle to vacation with family right after graduation. One of my first stops was the local public library. A careful browsing of the history, political science, and biography sections produced a grand total of twelve books for the bag. I managed to get halfway through three of them and found myself wondering what happened to the power-reading abilities, and even the desire to pick up a book. I might not be required to read them, but they contained knowledge and information, and I had no interest. I realized that while some assignments in school were engaging, a large portion of my reading was for the purpose of achievement and less about the content; I rarely looked forward to sitting down to read unless it was accompanied by a latte or a glass of wine.

On the second trip to the library, I headed straight to the fiction section hoping to find a book I could finish. I guessed that I maybe read five or six fiction books since I left for college, and I was determined to increase that number. I selected two Danielle Steel books, *Chasing Harry Winston*, a mystery, and a historical novel. I finally picked up one of the Danielle Steel books about two days later, around midnight. As I set the book down three hours later and stared at the clock, I couldn't help but wonder about the experience. Did I really enjoy the story, and was that why I finished it so quickly? Was it really just a perfect example of easy reading? Most importantly, did I power read through it, did I read every word, and if I didn't, was that okay?

I've been told by many people that I overanalyze things, and as I turned off the light, I was fairly sure that I was once again looking too much into something. I read a lot as a kid, but when I went to school I felt like something inside me changed—I no longer read outside the hours of homework and the required stacks of paper in college. I occasionally felt as if I should be doing some "outside" reading, but I had no real motivation. Anyway, the next morning, I picked up *Chasing Harry Winston*, and I knew after the first chapter that I would finish the book by that evening; I put it down for good around midnight. Although I'd enjoyed it immensely, I was pretty sure that such a book would never be seen in daylight on the Middlebury campus. As a college graduate, technically it didn't matter anymore, but I still felt almost guilty for how much I enjoyed it.

Two days later, I devoured the second Danielle Steel book in record time. I enjoyed how easy the story was to read, and the characters and their interactions. Best of all, there was nothing complex to analyze and no need to take mental notes for class. It was simply another world in which to lose myself; this is what I had missed about reading all along, and I just had not quite realized it. In most of my recent classes, content was about concepts, research, and analysis; characters and plot did not exist. I picked up the historical novel this morning, aware that I was actually looking forward to reading it. I'm about two hundred pages through it right now—it is not the best book I have ever read, but I am reading again. I know that I am not reading every word, though I am trying to slow down; I read it more closely than much of the material in school, and once again I am devouring for reasons beyond subject interest and grades. These books are my choice, and the selection will broaden and diversify, but I am content with my light engaging reading for the moment.

With the cat on my lap, coffee in my hand, and music in the background, I'm heading back to postwar Italy in my mind, reality can wait another day.

— Tarsi Dunlop

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Bugs

Admittedly, advice for the July vegetable garden could be summarized in two words—keep weeding. Not being inclined to such brevity, I prefer to consider two things that you might notice while you are out there pulling those weeds—pests and diseases.

Synthetic chemical remedies of every description are available to combat the various insects and diseases that threaten the vegetable garden, of course, but we will be skipping all of them. I've expounded in detail about the benefits of organic gardening at every opportunity, so you know we will be focusing on organic methods. And they do exist! It's comforting to know that we can get healthy food onto the table and preserve the ecological system we live in at the same time, isn't it?

The first notion to dispense with is that all bugs in the garden are bad. In fact, most of the insects we find in our habitat are performing some beneficial function—pollinating our crops, eating other potentially harmful bugs, or helping to turn garden waste into valuable compost for next year. Zapping the troublemakers with most chemical insect killers inevitably wipes out many of the good bugs as well. The balance of natural forces gets disturbed, and the next infestation ends up being even worse because we killed off the available predators.

Most of the insects that eat our vegetables can be controlled without broad-spectrum insecticides. For example, aphids, whiteflies, and spider mites will avoid anything that smells like garlic. You can make or purchase a garlic spray that will keep these critters at bay. Another effective deterrent is neem oil spray, made from the seeds of the neem tree. Neem oil can be used on most of the bugs we don't like, including aphids, cabbage loopers, vine weevils, and tomato hornworms. Many useful insecticidal soaps are available as well in spray form. If you have questions about what kind of bug you have and what will control it, bring some of them (in a plastic bag!) to a nursery for identification. That way you can get the best treatment for the problem.

In addition to zapping these critters, we can take other steps to keep our vegetables for personal consumption. Sometimes just picking the bugs off the plants works as well as anything. Tomato hornworms fall into this category. Anyone who has seen a tomato hornworm will not forget the experience. They get to be four-inch-long fat green caterpillars capable of eating the top two feet off your tomato plant in a day. No kidding. Way before that, though, you can take them right off the plant when they are little. This requires vigilance, because hornworms blend into the tomato leaves amazingly well. If you see the top leaves of the plant disappearing, keep looking and you will find them.

Floating row covers made of very light spun fabrics can also help tremendously. Crops like lettuce and other greens, chard, cabbages, and kale can be grown under row covers to keep cabbage worms, flea beetles, and mites away. The materials are so light that growth will not be affected.

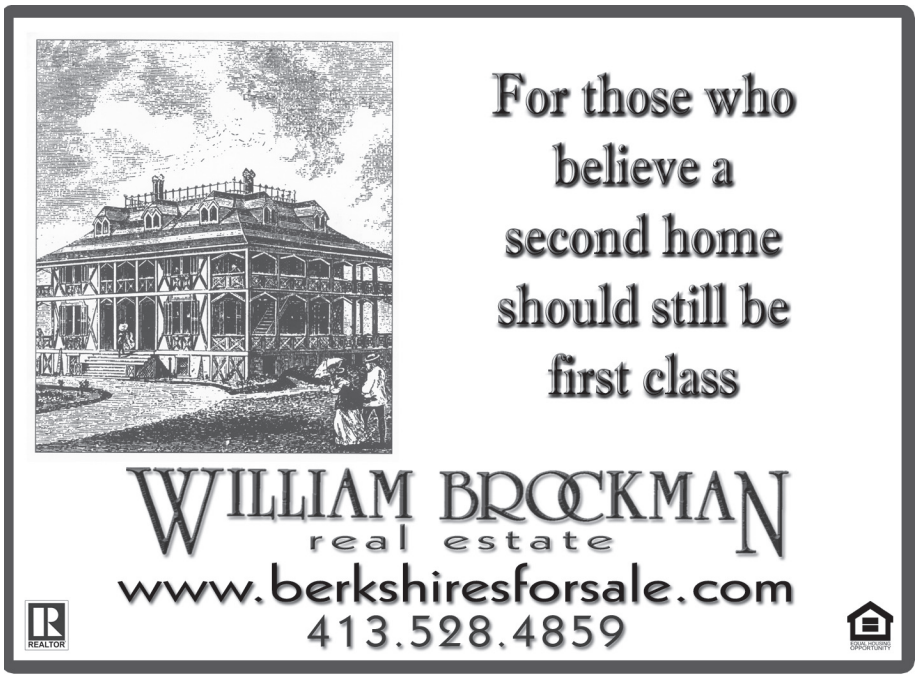
Don't forget our bug-eating friends—ladybugs, predator wasps, frogs, toads, birds—they can all help to keep the bad bugs at bay. Plant ornamental flowers that attract beneficial insects and provide habitat for bug-eating animals in your garden and your own plant-protection chores will be much reduced.

So much rain in June can potentially cause various waterborne diseases as well. Chief among them are gray mold and powdery or downy mildew. Gray mold, or botrytis, is a bud and shoot blight and can affect vegetable blossoms. The mildews can weaken the plants and thereby reduce yields. All three are very difficult to treat once they get started, so you may want to spray your plants with neem oil, compost tea, baking soda spray, or chamomile tea spray as a preventative measure.

The so-called blights, which include bacterial wilt, early and late blight, fusarium, and verticillium wilt, all cause the plants to wilt, turn brown and often slimy, and die. The first sign of some kind of bacterial or fungal attack is often that the plant looks like it is wilting even though it has had plenty of water. The best approach with bacterial and fungal blight is to remove and destroy the plants as soon as you see the problem, before it can spread to other plants in the garden. And it can spread very quickly. This is an area where regular weeding and removal of dead leaves is so important, to keep air flowing between the plants. It's a good idea not to get too anxious about this. I made a quick inspection of my garden before sitting down to write, and no major problems have occurred yet. Just remember to keep an eye out for plants that look wilted even though they have received enough water—it may be a call to action.

Weeds all gone? Dead leaves removed? Bugs taken care of? Time to get the lawn chair out there and appreciate your efforts! Enjoy.

— Ruth Green

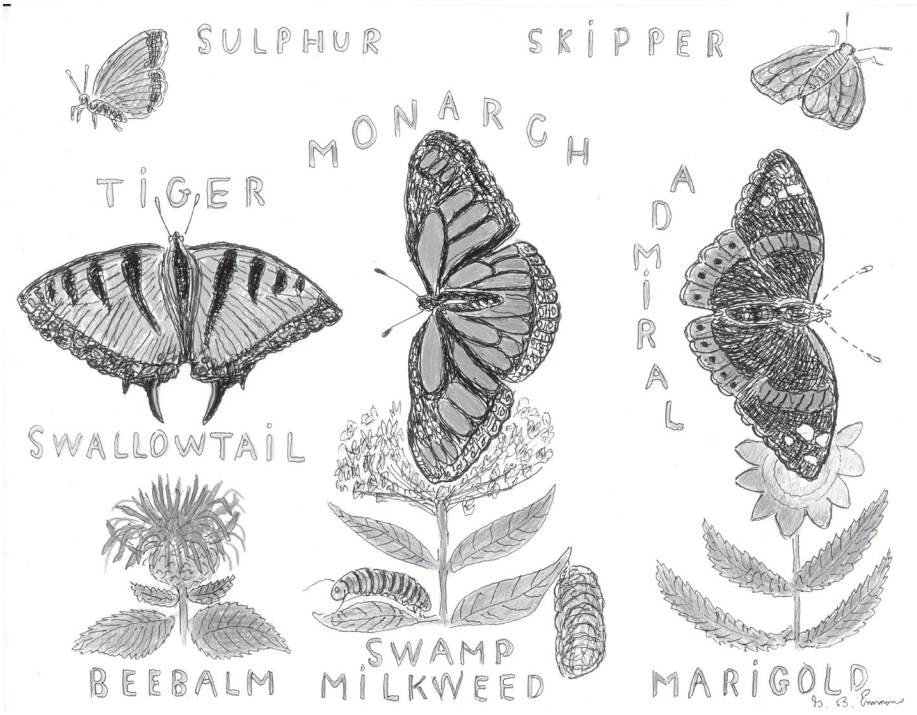


Regal Monarch of the Butterfly Realm

Summer generates the colorful realm of the butterflies by charging their energizer battery with the solar power of long daylight hours, without which they cannot navigate. Conversely, the moth is only comfortable in the dark, but has a fatal attraction to bright light bulbs, perhaps like the social butterfly drawn to an open bar at a lawn and garden party (not excluding myself), always ready to celebrate the outdoor season.

The butterfly, like the hummingbird searching for nectar, seems to be attracted to flowers in bright colors like red and orange, but also not excluding other deep tones and pastels in wild and domestic plants. In my observation, the monarch is unique among the hundreds of species by laying eggs on milkweed plants, which the caterpillar then feeds on. The caterpillar and the subsequent morphs — the pupa and the adult that emerges from the chrysalis — are all toxic and distasteful to predators. Others species like the viceroy share the protection by imitating the appearance of the monarch.

Summer is also a rest period for the monarch between the spring and autumn migrations, which, entail a round trip journey of thousands of miles. The complete distance cannot be covered by a single individual or by a single generation, but only by passing the baton from one generation to the next, like in a relay race, several times



along the way, coming and going. What is even more amazing is that most monarchs from all over the country winter over in one region high in the mountains of Mexico. To witness this migration when thousands are gathered on a coastal promontory point waiting for a prevailing wind to carry them over a large body of water is unforgettable. When faced with a mountain range they hitch a ride on thermals rising thousands of feet high to carry them over the geological barriers toward their destination.

I am not a biologist and have never used a butterfly net or examined a specimen under a microscope. Although I am intrigued with the application of Darwin's theory of natural selection or the more recent concept of creation to explain how all the above can come about, it is much more convenient for me to capture the butterfly in the web of my own dream catcher. I relate better to the Native American belief that even the smallest form of life, such as a blade of grass, is sacred and that the visible realm of the butterfly and the miracle of the regal monarch represent a living spirit on the face of the earth

— George B. Emmons

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A Crying Baby

Many readers have been following David Shifrin's stories as they have appeared in the Monterey News *in the last two years. In July a collection of David's stories,* Ob-Gyn Confessions: Intimate Stories From A Woman's Doctor, *will be released by smalldogma, a publisher located in Florida. The following, printed here by permission of the author and the publisher, is the lead story. The book will be available in mid-July from www.smalldogma.com and shortly after that from Amazon and other booksellers. (Ed.)*

Of all the problems encountered in women's healthcare, the condition of infertility evokes a degree of emotional turmoil unlike any other. Faced with the prospect of being childless, many women are willing to undertake extraordinary efforts to achieve a pregnancy. Costs can be prohibitive, so financial calamity is not unusual, and coupled with emotional meltdowns, it's not surprising that psychological intervention and marriage counseling are often necessary.

There was a time when it was thought that women were always the responsible party for the inability to conceive. In some cultures, this invalid notion is actually considered grounds for divorce, despite incontrovertible evidence that the chances are 50-50 that a factor might be found in either partner. In any case, the pressure to have children can be overwhelming, either self-induced or from external sources such as family or friends.

In the past three decades, infertility technology has exploded, spearheaded in the 1970s by the advent of in-vitro fertilization, or IVF, and also the practice of surrogacy, in which a fertile woman enters into an agreement to carry a pregnancy for someone who is unable or unwilling to do so. These advances have led to a host of ethical dilemmas. Shortly after the practice of surrogacy began, there were already stories of women who broke their agreement after delivery, leaving the "adopting" couple devastated. The most notorious of these was the Mary Beth Whitehead episode, in which Ms. Whitehead had entered into a contract to act as a surrogate but changed her mind about giving up the baby, thus initiating a sensational and complicated quagmire that attracted international attention. Needless to say, this put serious doubts in the minds of all parties involved in such cases, including the physicians who were involved in the technical side.

Upon hearing these stories, I soon decided to steer clear of anything to do with the medical side of surrogacy, so when the day arrived that I was asked to take the position of consultant to a new surrogate maternity center, my initial reaction was to decline with a firm "no." I thought my clear refusal would be the end of it, but the center's director, a resolute and very persistent woman, was undeterred.

"But why?" she asked pointedly.

I waved a dismissive hand. "It's just way too complicated. I can't deal with all of that."

She leaned forward, placed her elbows on my desk, and took a hard look at me. "You believe in reproductive freedom, don't you?"

"You know I do."

"So if a patient comes to see you and doesn't want to get pregnant, you have no reservations about helping her?"

"Of course not, but that's not the same …"

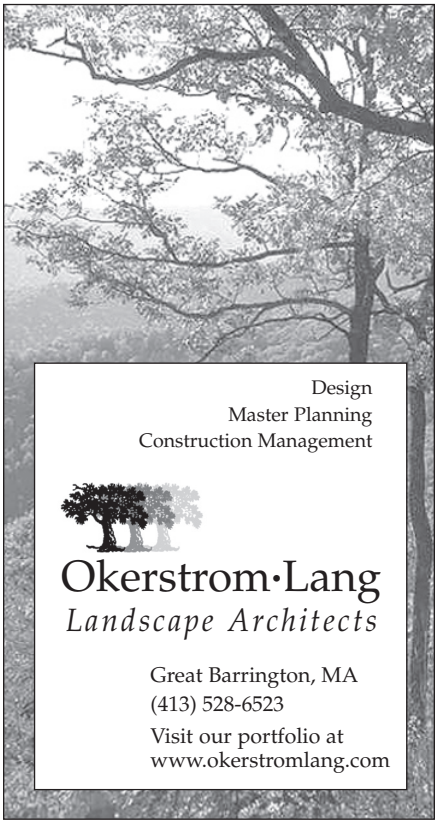
"And if someone's already pregnant and wants to be aborted, what's your position on that?"

"You know the answer to that as well. It's a difficult issue, and I'm conflicted, but I support the concept of choice."

"And you also treat patients for infertility?"

"Yes, but ..."

"But if I have a client who has gone through a complete workup and can't possibly carry a pregnancy, you wouldn't help her?" >



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"Look," I said, "this is still groundbreaking stuff. It's for someone who's already devoted to an infertility practice. Too much for me right now."

"But I'm not talking about a lot of time," she pressed. "I'll do all the groundwork and the psychological profiles. There won't be a lot of patients, and those you do see will be forever grateful. These are desperate people."

Her last sentence hit a nerve. After all, I had the training as well as the obligation to serve this population, so it was difficult to refute her argument. We had a brief staring contest.

"Okay," I relented, "tell me more."

After several false starts, our first legitimate surrogate candidate was a young woman by the name of "Jenny" who had gone through four easy pregnancies and deliveries. When Jenny heard about the surrogate maternity center, she applied immediately, explaining that she was grateful for her good fortune and wanted to "give something back." The center's director proceeded carefully, however, because there was a substantial fee for a surrogate. When asked about this, Jenny stated that the fee was the least of her motivations and said that if there happened to be a deserving couple who couldn't afford it, she would be willing to proceed without being financially compensated.

Jenny then went through an extensive psychological profile, designed to determine a candidate's sincerity and mental stability. She passed with flying colors and stated that she was ready to start at any time. Still, the director again tested her resolve by telling her that there was a couple who couldn't afford the fee. But Jenny didn't blink. "Not a problem," she said. "When do we start?"

Later, when she was told that the couple was married and middle-aged, and in fact could easily afford the fee, she shrugged and said again, "Fine, when do we start?"

The next step for Jenny was to meet me, which turned out to be quite a surprise. After hearing about the depth of her character and extraordinary determination, I expected a personality and physical presence to match. But in walked this tiny woman with a pixie haircut who couldn't have weighed much more than a hundred pounds, and who spoke so softly that I had to strain to hear her. Nevertheless, there was something about her, a quality that wasn't easy to define. Maybe it was her Mona Lisa smile or her simple, straightforward answers, but it soon became evident that she was every bit as sincere and genuinely motivated as I had been led to believe.

As our interview was about to conclude, I posed a final question: "I have to ask you just one more thing, Jenny. Are you concerned that this might cause any problems with your family? What about your husband and children?"

"We've all discussed it," she answered calmly. "My husband's supportive, and so are our kids. I'd be happy to bring them back here to meet you if you wish."

"That won't be necessary, Jenny," I answered, "but I will say that it was a pleasure to meet you."

"Thank you, Doctor," she said. "I appreciate the chance you're giving me to do this. It means a lot to me."

After the appointment I called the surrogate center's director. "So what do you think?" she asked.

"Almost too good to be true," I said, "but I'm a believer."

The other piece of the puzzle was a childless couple who, after years of testing, realized that the odds were stacking up against them. In fact, the medical condition preventing the woman from conceiving eventually became severe enough to require a hysterectomy, making it impossible for her to carry a pregnancy no matter what advances might come about in fertility therapy. So when they heard about the surrogate center, they decided to explore that possibility.

Their psychological testing was also reassuring. After extensive counseling

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they became the center's first official clients. The husband was fertile, so they agreed that he would be the sperm donor. Thus the baby would be his biological child but the surrogate could claim biological rights as well, meaning that they knew there was a risk that the surrogate could change her mind and claim the baby. Despite this uncertainty, they signed on.

In order to avoid confusion about paternity, Jenny and her husband agreed to temporary abstinence, and after the second round of inseminations she conceived. Her pregnancy was uncomplicated, and there was never the slightest indication that she was conflicted about giving up the baby. Nevertheless, I worried about that possibility during each of her prenatal visits.

"Are you sure, Jenny?" I asked. "You know, sometimes maternal instincts can take over, so you might want to change your mind when you actually see this baby."

Jenny just smiled and shook her head softly. "I'd never do that," she said. "I could never hurt those people that way."

The center's director also questioned her about it on a regular basis, each time receiving the same response. Nevertheless, the director still had the delicate task of preparing her clients for the possibility that the arrangement could fall through at any time, including after the baby was born.

Jenny never wavered, however. The closer she got to her due date, the more excited she became about the prospect of providing two deserving people with a baby of their own. They stayed in touch throughout the pregnancy, and one would have expected the adopting couple to provide encouragement and moral support for their surrogate, but because they were so anxious about Jenny's intentions, it was Jenny who had to provide it for them.

Finally the momentous day arrived, and the adopting couple was present for the entire experience. By this time I was confident that Jenny was rock solid in her commitment, but despite the fact that she was having an easy labor and tried to put everyone at ease with lighthearted conversation, the room was filled with palpable tension from the very first moment. Each time I returned to check on Jenny's progress, both adopting parents froze into an almost catatonic state, afraid to breathe for fear that I would deliver some kind of bad news. My own efforts at lightening the atmosphere were fruitless as well, every word and gesture interpreted and overanalyzed in their private world of desperate anxiety.

But Jenny's labor couldn't have been less difficult. She had declined anesthesia, and in less than three hours she was fully dilated. After just a few pushes the baby's head appeared and I could almost feel the pounding hearts of the parents-to-be. The actual delivery went as smoothly as I had ever experienced. I suctioned the fluid and mucous from the baby's mouth, clamped and cut the umbilical cord, and placed the bawling newborn on Jenny's abdomen.

That's when the most incredible thing happened. As Jenny stroked the baby affectionately, her features took on an expression of sublime contentment. Then she looked at the adopting couple and motioned for them to approach her.

As they neared, both of them overwhelmed with emotion, Jenny broke into a radiant smile and said to the adopting woman, *"This baby is crying. Do you know what you're supposed to do with a crying baby? You're supposed to give it to its mother."* And with that, beaming, she handed the baby over to her.

The moment was unforgettable. Everyone was in tears, including me and the nurse. I stopped what I was doing, placed my surgical instruments on the nearby tray and took in the incredible scene, thinking of how reluctant I had been to take part in this project, and how close I had come to missing what I had just witnessed.

Jenny recovered uneventfully and remained steadfast to her commitment. I can still picture her as she left the maternity ward, clinging to her husband but assuring me one last time that she never had a second thought about her decision. Afterward, I discussed the birth events with the surrogate center's director and thanked her for convincing me to get involved. Our enthusiasm was boundless, and we both looked forward to many more successful cases, but sadly, the effort was to be short lived. Within a few weeks she received a notification that the facility's costly insurance premium would be tripled, leading to the reluctant decision to close it down.

The subspecialty of infertility evolved quite rapidly after that time. Soon these cases were compartmentalized, and I never had occasion to deal with another surrogate. But I've never forgotten the moment when I witnessed that incredibly touching scene and those heartfelt words …

"*You're supposed to give a crying baby to its mother*."

— David Shifrin

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Agro-ecology and the Garden at Rock Ridge

I recently attended the Brooklyn Food Conference, which presented workshops and exhibits on food issues like organic farming, rooftop gardening, and, of course, cooking.

One of the featured chefs was Dan Barber, which is how I learned about the Blue Hill restaurants. Dan has a web page that tells the history of Blue Hill Farm on Blue Hill Road in Monterey, which has been in his family for three generations. He now runs two restaurants named Blue Hill, one of them in the West Village in New York City, the other at Stone Barns on the old Rockefeller estate in Pocantico Hills, New York. Dan cooks locally grown seasonal produce at his restaurants, and in the future more and more organic food will be coming from Blue Hill Farm [now being operated by Sean Stanton, as reported by Laurily Epstein in the June 2007 *Monterey News*—Ed.].

I was always enchanted by Blue Hill Road. When I was growing up, my favorite activity was exploring the back roads of the Berkshires with my mother, Alice, an amateur mycologist and naturalist. Nothing was more fun than discovering mushrooms, wildflowers, wild creatures, abandoned houses, and other surprises as we drove along the old dirt roads. And of course magical Blue Hill Road was always on our itinerary. Being near Benedict Pond, a haven for wild mushrooms, added to its allure, but it didn't really need any additional attractions. Mere words do not suffice to describe this road; you have to experience it yourself, as I'm sure those of you who have been there know.

The food conference was all about food—the food we buy and grow and eat. The growing agro-ecology movement is gathering steam in direct proportion to the growing economic depression. In fact, current events may just give it the push needed for it to go mainstream. As young people are finding their job prospects in cities diminishing, they are finding burgeoning opportunities for homesteading. The conference was full of people from across the U.S who are becoming engaged in one way or another in farming the land. Some have bought acreage, others are leasing land from owners who want to see their property used in good and productive ways, and others are salaried workers, for example, on farms of older farmers who are not ready to give up their farms, but who can no longer do everything by themselves.

I thought of my parents. Arthur and Alice Somers were once again so ahead of the curve, with their large and lovely organic garden at Rock Ridge in Monterey.

Courtesy Pamela Somers

Arthur Somers at Rock Ridge.

Years ago they were following their Rodale books and *Farmer's Almanac*, and ordering their seeds, rotating their crops, and experimenting with organic manure and natural means of controlling pests. All the things the young people were so excited about at the conference, with their CSAs (community supported agriculture) and intercropping, are what my parents were setting the model for long before there was a movement.

Arthur and Alice grew just about everything you can imagine—peas, beans, string beans, tomatoes, various types of lettuce, onions, golden beets, carrots, squashes, pumpkins, yellow watermelons, different varieties of potatoes—remember Dad's blue potatoes? They were always a big hit. There was even a cornfield, with different varieties of corn (non-GMO, of course). Because the soil was so fertile after having lain fallow for so long, it was like a Findhorn, the spiritual community where the vegetables grew so large. And Alice's herb garden provided a sensory counterpart to the succulent, fresh-from-the-garden vegetables.

There was a "bean man" at one of the conference exhibits proudly showing off his varieties of beans, which reminded me of Dad's colorful bean display atop the potbelly stove in the kitchen. Even Bessie was organic. They drove me over to meet her once before she was "harvested" to become the winter's beef supply. I must admit I had trouble eating her.

Speakers at the Food Conference included Anna Lappé (daughter of Frances Moore Lappé) and Raj Patel. Patel explains that "rather than being temples of choice, supermarkets are in for lots of the same in different packaging. Add marketing

to limited choice and we're really being driven to what the supermarkets want us to buy. At the end of the day we are the people who put food in our mouths, but a lot of that actually isn't chosen." His recipe for a modern global diet is to stay out of supermarkets and instead do what your parents used to do: shop at the local butcher shop and greengrocer and the farmers markets. I'll eat to that!

If like me, you have become tired of the "choices" being offered in your supermarkets, it's time to do something. I'd advise everyone who wants to get up to speed to check out Raj Patel's "Stuffed and Starved" YouTube videos. Here's a short summary of what he says. A political decision was made in the 1960s that the majority of the world should use fossil-fuel-intensive agricultural chemicals to produce what was called "the Green Revolution." But modern industrial agriculture does away with a millennium of knowledge that we have learned about intercropping. It destroys ecosystems, because monocultures are about selectively growing one thing and then having to replace all the ecosystemic functions that you've lost by monocropping by using chemicals, inorganic soil fertilizers, and pesticides instead of relying on natural processes and predators. The companies who supply these chemicals are the the winners — companies like Monsanto, Syngenta, and Dow, who are now rebranding themselves as the "life science" companies, a painful distortion of the truth. These companies are not just fertilizer and pesticide manufacturers; they are also now the world's largest seed companies and control the basic tenets of the food system — another symptom of the concentration of power that happens under modern industrial agriculture. Plants grown from Monsanto's genetically engineered "terminator seeds," for example, cannot produce viable seeds, so new seeds must be bought (from Monsanto) over and over again each season.

We are now in the process of finding new ways of feeding the world, through agro-ecological science. This is not about going back to the bucolic past — no one wants to go back to the dark ages; we want to go forward, but we want to draw on the lessons of the past, bringing to bear cutting-edge science. And one of the ways of doing that is through building soil fertility using the ecology, using nature, using life's own infrastructure, to selectively bring out of the soil the best kinds of things, and to put into the soil the possibility of sustaining life in the future. This is the very antithesis of modern industrial agriculture.

So I applaud my parents, Arthur and Alice Somers, for providing seeds for this exciting new model of sustainable agriculture.

— Pamela Somers

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Swimming Lessons at Lake Garfield

The Park Commission will be holding two swim lesson sessions this year. The first one will be **July 6 through July 10**. The second one will be **August 3 through 7**. The price is $5 per child, no more than $20.00 per family. Scholarships are available. Please contact Bridget Krans at bridgetkrans@yahoo.com.

The Park Commission requests that you pre-register. To register please put your child's name, age, and which swim group you would like them to be in on a piece of paper along with a check made out to the Town of Monterey Park Commission and give it to the lifeguards **before July 4 for the first session**. The groups will be as follows: 10:00 non-swimmers; 10:20 beginners; 10:50 intermediate swimmers; and 11:20 advanced swimmers. If the times do not work for your family, the group you put your child in does not really matter; the instructor can work with everybody.

Thank you and Happy Swimming!!

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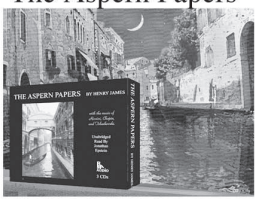
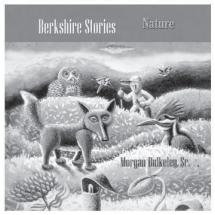


Berkshire Stories



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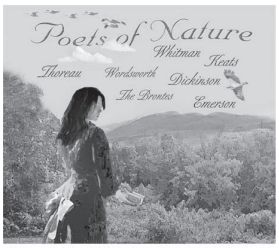
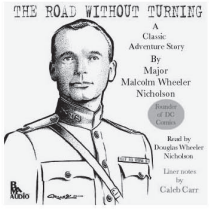


The Beejum Book

The Birth of Pulp



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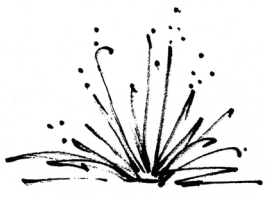

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Remembering Karl Lipsky

Karl Lipsky, who founded the retail and mail business known as Jenifer House and who died June 8 at Berkshire Medical Center, maintained a long love affair with the Berkshires, where he raised a family and made an extraordinarily wide group of friends of all ages.

Lipsky suffered a stroke on Thursday, June 4, at his home, where, two days previously, he had celebrated his 95th birthday on the lawn. The gathering was festooned with American flags and filled with friends.

Born in Brooklyn in 1914, Lipsky was the founder, with his first wife, Jenifer Gendler Lipsky, of Jenifer House, Ltd., a mail-order business that specialized in reproductions of American antiques, china from England, and gifts from around the world. The business was a founding member of the New England Mail Order Association. It enabled Lipsky to travel the globe in search of wares.

In 1955, he purchased the Crissey Farm on Stockbridge Road and developed the "Americana Marketplace" retail complex that is now Jenifer House Commons.

In 1966, Jenifer Lipsky died. Five years later, Karl married Marianne Sandstrom, a clothing designer, and they eventually launched a line of all-natural-fiber garments under the name J. Jill Ltd. Marianne Lipsky died in 2005.

Though he grew up in Brooklyn and began trading antiques in the markets along Atlantic Avenue, Karl had always wanted to live in the country and decided to establish a mail-order business that would enable him to do so. In 1939, he was taken to view a then 195-year-old house that was for sale in New Marlborough. It is set into a little valley along the banks of the Konkapot River.

The house was purchased in 1939, but during the war Lipsky worked as a grinder of bombsight lenses. He started his mail-order business from New York and a post-office box in Southfield, Massachusetts. After the war, he moved his family to the Berkshires, began restoring the house, and set down his roots.

The Konkapot River was an object of Lipsky's enthusiasm. He did not fish himself, but friends who did learned to come before dawn and bring their trout up to the house to be sautéed by Lipsky, a passionate chef, several of whose recipes were anthologized by Craig Claiborne. No matter where he was, whether canoeing the Konkapot, dining on the lawn at Tanglewood, or rafting on the Green River in Colorado, he was known to create magnificent picnics.

The son of Harold, a school teacher, and Ida, Lipsky had three brothers to whom he was close: Daniel and Seth, who died in recent years, and David, a veterinarian. The brothers dined on their birthdays for their entire adult lives.

An avid horseman, Karl rode in the Monterey Memorial Day Parade annually, as recently as 2007. His love of music brought him to Tanglewood, where he sat in the same seats for nearly every concert since 1939.

Lipsky was a founding trustee and officer of the Berkshire Theater Festival. He was an avid skier, and played the violin. For many years he saddled a horse on Thanksgiving morning and, with his violin case slung over his shoulder, rode to the, home of Matt and Myra Dempsey in Hartsville, where he serenaded the family with Thanksgiving hymns in exchange for one of Myra Dempsey's black raspberry pies.

Lipsky is survived by son Seth Lipsky of Brooklyn and his wife, Amity, and their four children, Eli, Theo, Flora, and Helen; son Jed of Stowe, Vermont, and his wife, Annika, and their sons Karl and Thomas; by Jed Lipsky's former wife, Maggie Leonard, and their son Lincoln; by a daughter, Jill, and her husband, Joe Fuore, of New Marlborough and their son, Henry, and daughter, Jenifer; a stepson, Erik Goldring, of Florida; and a foster daughter, Joellen Choon, of Santa Monica, California.

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Remembering Stefan Brecht

Stefan Brecht, who spent springs, summers, and falls in Monterey since about 1970, died at home of a heart attack in New York City on April 13.

Friends in Mill River first invited Stefan to this area in the late 1960s. He learned to play tennis, loved swimming in the various lakes, and wanted to bring his young family here, so he found a place of his own, in one of the more remote parts of "the hill."

He cleared trees and built a stone wall himself; a friend built a small barn. He dug a garden and planted the currants and gooseberries he recalled from his boyhood in northern Europe; with help, he planted a plum tree, cherry trees, and a black walnut tree, and tamed a monster Gravely to mow the lawn; he tended the lilacs and Banshee rose that were there when he came. He energetically pursued foods he loved: bread, goat cheese, meals in certain restaurants. He became interested in local history.

The house and its surroundings proved compatible to his writing. Notes he'd taken on radical underground theatre in New York in the 1960s and early '70s became *The Original Theatre of the City of New York*, a series of books that began appearing in 1978. Many of the poems in *Stefan Brecht: Poems*, one of the City Lights Pocket Poet series, were written here.

During the last eight or so years he suffered from Dementia with Lewy Bodies. Despite the attacks on his conscious mind as well as his body, he continued to recognize the people he knew; he was extremely reluctant to leave Monterey last fall.

Other than by appearing reliably every morning in a blue work shirt and a red Toyota truck to check the mail and buy a paper, and by contributing poems now and then to the *Monterey News*, he did not actively participate in the town. Nevertheless, the various strands of his life did intertwine with those of his neighbors, comfortably, over time, and I hope he may be remembered here in that way.

— Rena Gill

ॐ

Remembering George Reis

George C. Reis, of Peterborough, NH, died on Sunday, June 21. He was 75. Dr. Reis was the father of Katherine Tryon and father-in-law of Roger Tryon of Lowland Farm in Monterey. He worked as an electrical engineer and college professor and was the recipient of an Apollo Achievement Award from NASA for his work on the Saturn V rocket project. He will be dearly missed by his large family and remembered by all who knew him for his kindness, his intelligence, and his wit. Memorial donations may be made to the New Life Home for Women and Children, P.O. Box 148, Manchester, NH 03105, where Dr. Reis volunteered to teach computer classes until his illness prevented him from doing so.

Remembering Marie Brallier

Marie Esther (Woodie) Brallier was relieved of all life's burdens and joined her eternal Father in heaven on May 30, 2009.

She was predeceased by her beloved husband of 67 years, the Rev. Dr. Virgil Victor Brallier, whom she married in 1939; by two brothers, Buel and Ernest Woodie, and by a sister, Evelyn (Woodie) Rasor, all of Ohio, and by one son, Stephen J. Brallier.

She leaves sons Stanley E. Brallier of Laconia, N.H., and Gary D. Brallier of East Granby, Conn., and daughters, Donna M. Brallier-Lincoln of Medford and Sylvia E. Brallier of Boulder Creek, Calif. She was blessed with six grandchildren and eight great-grandchildren.

Marie was born on February 17, 1919, in Dayton, Ohio, the oldest daughter of Fred Eugene "Gene" and Ollie Woodie. She grew up in the Brookville, Ohio, area during the Great Depression and learned to appreciate the simple joys of family togetherness, caring for others, church, and music.

Music and ministry continued to be central themes in her life as she moved to Chicago where she met Virgil and became a "preacher's wife." She shared her melodic soprano voice, played the piano, and directed many choirs along the path of pastorates they shared in Maryland, Virginia, and Massachusetts, including the Monterey United Church of Christ, Congregational. Marie's last permanent residence was Atria Maplewood Place Senior Living in Malden, and she died in Woburn Nursing Center.

Memorial donations may be made to the Alzheimer's Foundation or St. Andrew United Church of Christ in Sarasota, Florida.

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Sunday Service · 10 a.m.
in the Meeting House

Elizabeth Goodman, Pastor

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Remembering Bill Stevens

William A. Stevens, CPA, passed away peacefully and suddenly at his home in Cedar Key, Florida on November 10, 2008. He is survived by his loving wife of 54 years, Marilyn Lyons Stevens; his son, William Blaise Stevens, of Cedar Key; his daughter, Mary Jane, and her husband, Roger Haggerty, of Roswell, Georgia; two step-grandchildren, Susan Beran and her husband, Ronald, of St. Paul, Minn., and Keven Haggerty and his wife, Nalan, of Fairfield, Conn.; and three step-great-grandchildren.

He was born In New York City and, as a young man, spent summers in Copake Falls, New York.

He entered Niagara University at age 16 and graduated with a BS in economics. Immediately upon graduation from collage he entered the U S Army and was part of the Normandy invasion. Upon discharge from the Army in 1945, he completed his postgraduate work in accounting at Pace University in New York and moved permanently to Copake Falls.

He started his own accounting firm in Pittsfield and subsequently moved it to Great Barrington. He was a member of the New York Society of CPAs, Massachusetts Society of CPAs, Maine Board of Accountancy, and the American Institute of CPAs.

He purchased the former Henry Lankenau house on Beartown Mountain Road in Monterey in 1959, where he and his wife raised their children and stayed until he retired in 1987.

He was involved in town government serving on the Planning Board and Board of Selectmen, and as Town Auditor. He gave generously of his time and talents to local charities and worked with local high schools training youths in the work/study programs.

He enjoyed his spare time playing tennis, trail riding with his family, and making wine, and he was a licensed ham radio operator.

After retirement, he and his wife moved permanently to Blue Hill, Maine, and purchased a winter home in Cedar Key, Florida, splitting their time between both places. When the Maine winters became too much for them they moved permanently to Cedar Key in 2006.

He was laid to rest in Blue Hill, Maine.

Monterey Personal Notes

Leah Weisgau of Monterey, a pupil at Monument Mountain Middle School, has been selected as the Most Philosophical Seventh Grader in America by the Philosophy Slam Organization for an essay she wrote. She is the daughter of Mary Paul Yates, a fabric designer. On transferring here from New York, Leah skipped a grade, so she is the age of a sixth grader. You can check out the essay on the website philosophyslam.org. (And while you're there, be sure to check out the essays of the Most Philosophical Kindergartener in America.)

Readers are encouraged to send personal notes to the editor, montnews@localnet.com or PO Box 9, Monterey, or to leave them in the drop box on the General Store loading dock.

Contributors

We thank the following folks for their recent contributions.

Erica & Don Stern
Eileen Clawson
Ray & Candide Coddington
Frank D'Amato
Steven Levkoff
Robert Treado
Cathy Cocco
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Leslie & Curtis Paine
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Calendar

Every Monday (exc. holidays): Select Board meeting, 4 p.m., Town Hall.

Friday, July 3, Saturday, July 4: Town Offices, Library closed for Independence Day.

Sunday, July 5:

Family concert by Liz Queler, Seth Farber, and Joey Farber at the Monterey Meetinghouse, 7 p.m. Free. See p. 11.

Opening reception for exhibit of Monterey artist Joe Baker's landscape paintings and pastels, 4 to 6 p.m., Sandisfield Arts Center. See p. 13.

Monday, July 6: Talk by Iraqi War veteran turned conscientious objector Josh Stieber, 5–7 p.m., Monterey Meetinghouse. See p. 10.

Monday, July 6, through Friday, July 10: Swimming lessons for children at town beach. See p. 23.

Thursday, July 9: Free Blood Pressure Clinic, Town Hall, 2–3 p.m.

Saturday, July 11:

Magic show by Gregory McAdams, aka Professor Read-a-lot, Monterey Library, 10:30 a.m.

Music by Bottom of the Bucket and Common Thread, 8 p.m., Sandisfield Arts Center. $15. See p. 13.

Otis Library and Museum country arts and crafts, 10 a.m.–3:30 p.m., Otis Church Green, Route 23. See p. 12.

Comprehensive hazardous waste collection, 9 a.m.–noon, Stockbridge Recycling Center.

Monday, July 13: Poetry sharing evening, Monterey Library, 7 p.m. Come with your poems. See p. 10.

Saturday, July 18:

Story and craft for children, by Denise Andrus, Monterey Library, 10:30 a.m.

The Art of Remembering, demonstration and walk to burial ground led by master stone carver Karin Sprague, 10–noon, Bidwell House Museum. Members $10, nonmembers $15; includes picnic lunch. See p. 11.

New Marlborough Garden Tour, 10 a.m.–4 p.m. $10, tickets at Mill River Store.

Tuesday, July 21: CHP Free Health Screening, Community Health Program, 10 a.m.–noon, Town Hall.

Saturday, July 25:

"Howl at the Moon with a Wild Thing Tune," participatory family program by musician Tom Sieling, Monterey Library, 10:30 a.m.

Book Sale, Library, 9 a.m.-1 p.m.

Annual Firemen's Steak Roast, 5 p.m., Firehouse pavilion. See p. 5.

Garden Tour to benefit Friends of Monterey Library, 1–3 p.m. $10. See p. 7.

Variety Show— Song, poetry, story, prose, humor, movement, and the unexpected—8 p.m., Sandisfield Arts Center. $12. See p. 13.

Otis Arts Festival, 9 a.m.–3 p.m., Farmington River Elementary School, 555 Main Road (Rte. 8), Otis.

Saturday, August 1: Carol Weis, children's book author, will read from her work and perform a show, "Cows in Space," Monterey Library, 10:30 a.m.

The Observer

May 26 – June 25

High temp. (6/12)	76°
Low temp. (6/1)	35°
Avg. high temp.	67.0°
Avg. low temp.	59.8°
Avg. temp.	63.4°
Total rainfall	8.13 in.

Rainfall occurred on 25 days.

Monterey News

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SATURDAY, JULY 11TH AT 8PM $15
BOTTOM OF THE BUCKET AND COMMON THREAD
Two very popular Berkshire groups are brought together for a joyous evening of music.

SATURDAY, JULY 25TH AT 8PM $12
A MIDSUMMER'S NIGHT SAMPLING
HOSTED BY AWARD-WINNING HUMORIST JOHN MEEKS
An evening of different performing genres by talented Berkshire artists: **JoAnne Spies, Larry Zingale, Francine Ciccarelli, Peter K., Dylan Lundgren, Roz Peis and Darlene White.**

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Contributions from local artists this month:
Pat Arnow, p. 11; Maureen Banner, pp. 5, 25;
George Emmons, p. 18; Bonner McAllester, p. 15.

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